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NabiscoŽ NillaŽ Wafers

No one knows the exact origin of the vanilla wafer but it's guessed that the recipe was developed in the south. The wafers were being whipped up from scratch at home long before Nabisco introduced the lightweight, poker chip-like packaged cookies in 1945. Back then they were called Vanilla Wafers. But in the 60s Nabisco slapped the trade name Nilla Wafers on the box. Today the real things come about 100 to a box and really fly when whipped into the air with a little flick of the wrist. Here now, you can relive the days of old with a homemade version fresh out of the oven. This clone recipe makes about half a

box's worth and they fly just as far.

For just a slight variation on this recipe - with similar aerodynamics - check out the clone for Sunshine Lemon Coolers.

1/2 cup powdered sugar 1/3 cup sugar
1/3 cup shortening 1 egg 1 teaspoon
vanilla 1/8 teaspoon salt 1 1/2 cups cake
flour 1 1/2 teaspoons baking powder 1
tablespoon water

1. Preheat oven to 325 degrees. 2.
Cream together sugars, shortening, egg,
vanilla, and salt in a large bowl. 3. Add
the flour and baking powder. Add 1
tablespoon of water and continue mixing
until dough forms a ball. 4. Roll dough
into 3/4-inch balls and flatten slightly

onto a lightly greased cookie sheet. Bake for 15 to 18 minutes or until cookies are light brown. Makes 50 to 56 cookies.